



South-of-the-Border Mexican Lager

Hola, desperado. The sun blazes hot and the wind whips dry, and you are on the run from the sheriff, who is hunting you down for the first-degree murder of your lawnmower. That's right—between the dust, sun, noise, and your overwhelming desire for the ultimate lawnmower beer—you snapped and went medieval on that poor machine with a baseball bat. So where better to run than south-of-the-border, where the white sands and swaying palms welcome you with an icy chest full of this superlative thirst quencher. You've found your happy place, where "mano-a-mano" translates as "hand with lime slice places that juicy wedge on rim of beer glass in other hand". So take a hearty swig of this icy beauty and applaud your decision to murder your lawnmower, because you've outrun the law, and now you relax in the shade on your hammock in your paradise south-of-the-border.

Just the Facts, Ma'am:

Beer Style: Mexican Lager
Original Specific Gravity: 1.041 - 1.045
Final Specific Gravity: 1.006 - 1.010
Alcohol by Volume: 4.6%
Color: 3 SRM (Golden like high-noon in a Mexcan Cantina.)
International Bittering Units: 15
Time to Awesome Drinkability: 4 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. If your recipe includes bags of malt syrup, these should be refrigerated too. Bags of dried malt do not require refrigeration. Also, all grains are best stored at dry room temperature.

Ingredients:

Fermentables:

3 lbs Pilsen Extra Light Dried Malt Extract
1 lb Rice Syrup Solids
1 lb Corn Syrup Solids

Hops:

¾ oz Sterling Hops (Bittering, 65 Minutes)
¼ oz Sterling Hops (Flavor, 5 Minutes)

Yeast:

Liquid Yeast: Wyeast 2278 Czech Lager Yeast (50°-58°F)
Wyeast 2124 Bohemian Lager Yeast (50°-58°F)

Or

Dry Yeast: Lallemand Novalager (50°-68°F)
Safalger 34/70 (54°-64°F)

Brewing Supplies & Flavors:

5 oz Priming Sugar

Pre-Brew Day Checklist:

If you are using liquid yeast and desire to pitch the yeast into cool wort, we recommend making a yeast starter. Making a yeast starter allows you to propagate to a greater (and necessary) cell count.

Brew Day Checklist:

On brew day, you will require the following equipment:

- Brew Pot - A 5 gallon brew pot is ideal, but never use a pot that is less than 4 gallons.
- Long-handled spoon or paddle for stirring the boiling wort.
- Primary Fermenter - A 6½ gallon (or greater) food-grade plastic bucket with lid, or a 6½ glass carboy.
- Airlock
- Stopper (if using a carboy)
- Funnel (if using a carboy)
- Hydrometer (Optional, if you want to measure your specific gravity)
- Sanitizing Solution
- Scissors

The Magical Procedure:

Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Time to Brew!

Total Boiling Time: 65 Minutes. Before your wort comes to a boil, you should sanitize your fermentation equipment, such as your primary fermenter, airlock, scissors, stopper, etc. After you have sanitized your fermenter, fill it with 2 gallons of cold water, into which you will later add your hot boiled wort.

Note 1: Before beginning the recipe, we recommend dividing out the required hop quantities for each scheduled addition. If you do not have a scale - no problem. Measuring smaller quantities is easy. To measure ¼ oz of hops, simply divide each 1 oz bag into two equal halves. Then take half of the half. This accuracy is adequate for brewing this recipe.

1. Bring 2.5 gallons of water to a boil. Measure the water volume carefully to ensure you extract the proper amount of hop bitterness during the boil. When the water boils, remove the brewpot from the heat and add 3 lbs of the pilsen ight dried malt. Do not add the rice and corn syrup solids until Step 3. To prevent scorching, stir until all of the malt is dissolved. Then bring this mixture to a boil. Watch for boilovers!
2. When boiling begins, add ¾ oz of Sterling hops. Boil these hops for the full 65 minutes.
3. With 5 minutes remaining in the 65 minute boil, pause the brew timer and remove the kettle from the heat. Add the rice and corn syrup solids and ¼ oz

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Flip the sheet to continue the magic. Also, this is a good time to pour a cold one! →





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of Sterling hops. Stir until dissolved and bring the wort back to a boil. Boil the wort for the last 5 minutes.

Chill out, Man! (Chill the Wort)

1. At the end of the 5 minute boil, cool the wort to approximately 75°F as quickly as possible. With extract brewing, the easiest way to quick-chill the wort is to place your brew pot into a sink full of ice. For more information about cooling your wort quickly, please see 'Fast Wort Chilling' in the 'Frequently Asked Questions' section on our website.
2. Add your chilled wort to the 2 gallons of water already in your fermenter.
3. Add any extra water needed to bring the total volume in your fermenter to 5 gallons.
4. If you would like to measure the specific gravity, now is a good time. To get an accurate reading, it is important to make sure all of the heavy wort extract you added to the fermenter has been completely mixed in the water.

Pitch the Yeast! (Into the Wort, But Not Out the Window!)

1. When your wort has cooled to approximately 70°F, aerate the wort before adding the yeast. Simply close the fermenter and swirl around to mix in oxygen. If you are swirling a carboy, it is helpful to place the carboy on a thick, folded blanket to avoid damaging the vessel.
2. After aerating, pitch (add) the yeast. Use the sanitized scissors to cut open the yeast packet. If you are using liquid yeast, sanitize the pack before opening. If you are using dried yeast, simply sprinkle the yeast over the wort. No mixing is necessary.
3. Close the fermenter, attach the airlock, and keep the fermenter warm (between 60° - 70°F) until you see fermentation beginning, such as the airlock bubbling once every 30 seconds. Wrapping the fermenter with a blanket is an easy way to keep the fermenter warm.

Primary Fermentation:

There are several ways to know when fermentation has begun. First, you will begin to see bubbling through the airlock. If you are using a carboy, then you will usually see the yeast begin to form a layer over the beer's surface.

1. Once fermentation begins, move the fermenter to a location with the proper fermentation temperature. See Page 1 for the optimum fermentation temperatures for your particular yeast.
2. When fermenting lagers at cooler temperatures, active fermentation may take as long as two weeks after pitching the yeast, although fermentation may finish in 5 to 7 days if warmer.

Secondary Fermentation & Lagering:

After fermentation ends, siphon the beer into the 5 gallon glass carboy where the beer will lager (cold age) for 2 - 4 weeks. Do not begin the cold aging until all fermentation is complete. If you are unsure if fermentation has ended, you may use your hydrometer to measure the specific gravity. If your specific gravity does not change after two or more days, then fermentation is complete and you are ready to lager.

1. If you choose to "lager by the book," then drop the beer's temperature by approximately 2°F each day until it is between 33° - 38°F. Lager for 2 - 4 weeks.
2. If you opt for "lazy man's lagering," then place your carboy in the coolest spot above 33°F for 2 - 4 weeks.

Time to Bottle!

There are several ways to tell when fermentation is complete (besides your drooling). If you correctly pitched the yeast and fermentation quickly began, and if the beer fermented vigorously and the fermenter was always within the correct temperature range (60° - 72°F), then fermentation should finish in two weeks or less. You should see virtually no activity in the airlock. For example, if the airlock only bubbles once a minute or longer, then fermentation should be complete. If you are unsure if fermentation has ended, you may use your hydrometer to measure the specific gravity. If your specific gravity does not change after two or more days, then fermentation is complete and you are ready to bottle!

1. Before bottling, sanitize your bottling bucket, auto siphon (or racking cane), hose, bottle filler, caps and bottles. Glass bottles may be sanitized one day in advance by baking them in the oven. More information about baking your bottles can be found under 'Baking Beer Bottles' in the 'Frequently Asked Questions' section on our website.
2. Dissolve 5 ounces (by weight) or 3/4 cup of corn sugar in 16 oz of water. Boil for 5 minutes. Corn sugar is sometimes called dextrose or priming sugar.
3. Place your fermenter on the counter and your bottling bucket on the floor. Pour the sugar solution into the bottling bucket, and siphon the beer from the fermenter into the bottling bucket. Siphon carefully, trying to minimize splashing and aeration of the beer. Also when siphoning, be sure to leave behind the sediment at the bottom of the fermenter. There's no problem if you should siphon up a little sediment. When you're done siphoning, gently stir the beer in the bottling bucket to make sure all of the sugar solution has been dissolved. Your racking cane makes a convenient stirring wand.
4. Place your bottling bucket on the counter, and attach your siphon hose and bottle filler to the bucket's spigot. Fill the bottles to about 1 inch from the top, and cap each bottle.

Carbonation and Maturation!

Now that your bottles are primed and capped, the remaining yeast will undergo a second fermentation in the bottle whereby they eat the priming sugar and produce carbon dioxide, which is trapped in the bottle to produce the carbonation. While your beer is carbonating, it will also be clearing and maturing - the young, rough undeveloped flavors develop into your magical beverage! Your wondrous elixir reaches awesome drinkability about 6 weeks from the day you began the brew, but don't be surprised if it keeps getting better as time goes on.

1. Place your bottles in a dark place at room temperature (62°F - 75°F), and wait at least two weeks for the beer to carbonate. It is important to keep the beer between 62°F - 75°F for carbonation to develop. If the beer cools below 62°F, it may not properly carbonate. In brewing, this is officially known as the buzzkill. Keep it warm, let it carbonate!
2. Once your beer is carbonated, you may store it in a cool place. Unfiltered home-brew is unfiltered, and unfiltered beers will improve with time. If your young beer is rough or yeasty, these flavors will mellow over time. Cheers!



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